

PATENT ABSTRACTS OF JAPAN

(11)Publication number : 04-091762

(43)Date of publication of application : 25.03.1992

(51)Int.Cl.

A23L 1/231

(21)Application number : 02-206499

(71)Applicant : AJINOMOTO CO INC

(22)Date of filing : 03.08.1990

(72)Inventor : KURODA MOTOHISA
UEDA YOICHI
TSUFUKU TAKAKO

(54) PRODUCTION OF FLAVOR COMPOSITION

(57)Abstract:

PURPOSE: To produce a flavor composition having excellent roasted meaty aroma and flavor by adding saccharides to γ -glutamylcysteine and heat-treating the resultant mixture.

CONSTITUTION: Saccharides such as xylose, glucose or sucrose are added to γ -glutamylcysteine and the resultant mixture is then dissolved in water and heated at 70-180° C temperature for 10-180min.

LEGAL STATUS

[Date of request for examination]

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or application converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's decision of rejection]

[Date of requesting appeal against examiner's decision of rejection]

[Date of extinction of right]